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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector as referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2024/1810)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 ([1]).

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Grignan-les-Adhémar'

PDO-FR-A0929-AM03

Date of communication: 7 December 2023

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

1. Geographical area and area in immediate proximity

The specification for the designation 'Grignan-Lès-Adhémar' has been amended in order to add a reference to the Official Geographic Code in Chapter 1, Section VI 'Areas and places in which the various operations are conducted', point 1 'Geographical area' and point 3 'Area in immediate proximity', without any further change.

This editorial amendment allows the geographical area to be identified with reference to the 2023 version of the Official Geographic Code, which is updated by the National Institute of Statistics and Economic Studies (INSEE), and gives the definition of the geographical area legal certainty.

The same reference has been inserted in the single document under the headings 'Geographical area' and 'Additional conditions - area in immediate proximity'.

2. Demarcated parcel area

The specification for the designation 'Grignan-Lès-Adhémar' has been amended in Chapter 1, Section IV 'Areas and places in which the various operations are conducted', point 2 'Demarcated parcel area', in order to correct the date of approval by the competent national authority of the demarcated parcel area within the geographical area of production, without any further change. Parcels are demarcated by identifying the parcels within the geographical area of production that are suitable for producing the product covered by the protected designation of origin. The geographical area has not been modified.

This amendment does not affect the single document.

3. Transitional measures

A transitional measure has been added to Chapter 1, Section XI 'Transitional measures' of the specification, following revision of the demarcated parcel area. This is to allow operators with parcels planted before the revision, and now excluded from the demarcated parcel area of the designation, to enjoy the right to the designation up to and including the 2053 harvest, on condition that they comply with the other provisions in the specification.

This amendment does not affect the single document.

4. Reference to the inspection body

The specification has been amended in Chapter 3, Section II 'Reference to the inspection body' to specify that compliance with the product specification is checked under the authority of the National Institute of Origin and Quality (INAO) on the basis of an approved inspection plan.

This clarification does not affect the single document.

([1]) OJ L 9, 11.1.2019, p. 2.

SINGLE DOCUMENT

1. **Name(s)**

Grignan-les-Adhémar

2. **Type of geographical indication**

PDO - Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine

4. **Description of the wine(s)**

1. Analytical description

BRIEF WRITTEN DESCRIPTION

Wines with the designation of origin 'Grignan-les-Adhémar' are still wines that can be red, rosé or white. The minimum natural alcoholic strength by volume is 12 % for the red wines and 11,5 % for the white and rosé wines.

After fermentation, the wines have a fermentable sugar content (glucose and fructose) not exceeding the following:

— White and rosé wines: 4 g/l;

— Red wines with a natural alcoholic strength by volume less than or equal to 14 %: 3 g/l;

— Red wines with a natural alcoholic strength by volume greater than 14 %: 4 g/l.

At the time of packaging, the wines have a volatile acid content less than or equal to:

— 18,37 milliequivalents per litre for red wines; - 14,28 milliequivalents per litre for white and rosé wines.

— At the time of packaging, the red wines have:

a total polyphenols index (OD 280 nm) greater than or equal to 40;

a modified colour intensity (OD 420 nm + OD 520 nm + OD 620 nm) greater than 5;

a maximum malic acid content of 0,4 grams per litre.

After enrichment, the wines' total alcoholic strength by volume must not exceed 13 %.

The other analytical criteria comply with the values established in EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

2. Organoleptic description

BRIEF WRITTEN DESCRIPTION

The sensory characteristics of all of these products link them to the great wine family of the Rhône Valley, inasmuch as there are similar soils and vine varieties.

Nonetheless, the red wines stand out, notably thanks to the use of the Grenache N variety, which, planted here at the furthest reaches of where it can ripen, brings finesse, fruity elegance and roundness to the wine. The Syrah N variety rounds off the blend, ensuring tannin structure, colour intensity and elegant floral and plant aromas. These red wines can be consumed young and boast an excellent ageing potential thanks to the significant proportion of the Syrah N variety used in this controlled designation of origin from the vineyards of the southern Rhône Valley.

Made by either pressing or the saignée method, the rosé wines are fruity and elegant and are pale pink to light red in colour. They are noticeably fresh and supple in the mouth and dominated by red fruit aromas.

The white wines are made from a blend of southern vine varieties (including Bourboulenc B, Grenache B and Clairette B) with those that are more northern (such as Marsanne B, Roussanne B or Viognier B). This range of varieties allows for multiple combinations and results in dry white wines that develop great aromatic complexity (floral, fruity, mineral etc.) and an acidity in the mouth that is always balanced with the wine's roundness.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	
Minimum total acidity	
Maximum volatile acidity (in milliequivalents per litre)	
Maximum total sulphur dioxide (in milligrams per litre)	

5. **Wine-making practices**

5.1. *Specific oenological practices*

1) Cultivation method

Planting density

— The minimum planting density of the vines is 4 000 plants per hectare. The distance between rows must not exceed 2,50 metres.

The spacing between plants in the same row must be at least 1 metre and must not exceed 1,50 metres.

Pruning rules

General provisions:

— The vines are spur pruned (using the gobelet or cordon de Royat methods), with a maximum of 12 buds per plant.

— During the period needed for the cordon de Royat to form, which is limited to 2 years, Guyot pruning is permitted.

— For parcels planted after 1 August 2022, the height of the cordon cannot exceed 70 cm.

Special provisions:

— The Viognier B and Syrah N varieties may also be pruned using the single Guyot pruning method, with a maximum of 10 buds on the cane and a maximum of two buds on the spur.

Trellising rules

The varieties Marsanne B, Marselan N, Roussanne B, Syrah N and Viognier B must be vine-trained with at least one support wire and one row of foliage wires (vine-training method: shoot positioning).

Irrigation may be authorised.

2) Specific oenological practice

— Subtractive enrichment techniques are permitted for the red wines with a limit of a 10 % concentration rate.

— To produce the rosé wines, winemakers are permitted to use oenological charcoal (alone or mixed in preparations) exclusively on press musts, on no more than 20 % of the volume made into wine by the operator for that harvest.

Besides the above provisions, the oenological practices adopted for the wines must comply with the obligations laid down by EU legislation and by the Rural and Fisheries Code.

5.2. *Maximum yields*

58 hectolitres per hectare

6. **Demarcated geographical area**

The grapes are harvested and the wines made and developed in the following municipalities in the department of Drôme, based on the 2023 Official Geographic Code:

Allan, La Baume-de-Transit, Chamaret, Chantemerle-lès-Grignan, Châteauneuf-du-Rhône, Clansayes, Colonzelle, Donzère, La Garde-Adhémar, Les Granges-Gontardes, Grignan, Malataverne, Montségur-sur-Lauzon, Réauville, Roche-Saint-Secret-Béconne, Roussas, Saint-Paul-Trois-Châteaux, Saint-Restitut, Salles-sous-Bois, Solérieux and Valaurie.

7. **Wine grape variety(ies)**

Bourboulenc B - Doucillon blanc

Carignan N

Cinsaut N - Cinsault

Clairette B

Grenache N

Grenache blanc B

Marsanne B

Marselan N

Mourvèdre N - Monastrell

Roussanne B

Syrah N - Shiraz

Viognier B

8. **Description of the link(s)**

8.1. *Natural and human factors relevant to the link*

Description of the natural factors relevant to the link

The geographical area of the designation 'Grignan-les-Adhémar' is at the heart of the Drôme Provençale region, which is a transition zone and an intersection between the present Dauphiné and Comtat, Massif Central and Alpine foothills. It is situated on the left bank of the Rhône, south of Montelimar and north of Bollène, in the department of Drôme. It covers 21 municipalities located between the Rhône in the west and the Enclave des Papes in the east. The landscape features both flat and hilly areas, with a moderate altitude averaging 200 metres above sea level.

The entire region's substrate mainly consists of formations from the Middle Miocene. In the east (municipalities of Grignan and Colonzelle), these are marly sands and marl molasse formations called the 'Molasses de Grignan'. In the centre, these Helvetic deposits turn into the yellowish sand and sandstone ('Saffres') of Valréas. They offer light, sandy soil of varying depth that is low in mineral reserves.

In the south, the municipality of La Baume-de-Transit is defined by its Würm terraces of clay-limestone and stony soils deposited by the Aygues river, while in the west there are river terraces formed by the Rhône.

In the north, the oldest river terraces are flanked by the limestone hills bordering the Rhône Valley and are partially covered in limestone scree from these slopes. These territories with poor and sparse soils were home to the Domaine la Garrigue (Bois des Mattes). The region was taken over by vineyards relatively recently, in the 1960s.

The general climate of the region is shaped by a climatic border. It is generally Mediterranean, but gradually less so towards the north of the region, which coincides with the northern limit for growing olives and the Grenache N grape variety.

Precipitation is irregular. The average annual precipitation varies between 700 mm and 1 000 mm.

Temperatures are mild, with an annual average of around 13 °C, and there is a significant amount of sunshine (around 2 500 hours per year). The wind frequency (especially the Mistral) adds to the aridity of the hills used for vineyards.

The climate is further nuanced by continental influences, owing to a series of hills across the Rhône Valley which lead to harsher winters.

Planting vineyards at this climatic border results in contrasting local situations, depending on the altitudinal and topographical conditions.

Description of the human factors relevant to the link

Among the numerous Roman remains proving the presence of vineyards and wines in this region, the discovery in 1983 of a large wine farm in the municipality of Donzère, at the heart of the territory, is undeniably a key component of the prestigious history of local vineyards.

Since their ancient origins, these vineyards have continued to flourish. In 1850, their total area reached 2 500 hectares. However, like other French vineyards, they were hit hard by the phylloxera crisis of 1885. Despite the relative loss of interest in winemaking, a small group of passionate winemakers, who stuck to traditional local wine-making methods, focused on producing quality wines.

To this end, they submitted a request to the National Institute of Origin and Quality in 1962, for the region's wines to be recognised with a designation of origin marking the high quality of the wine: 'Coteaux du Tricastin'.

This request was officially accepted by the decree of 13 March 1964, which stipulated the production requirements.

Ten years later, the winemakers had fine-tuned their vine varieties to the local wine-making conditions, and adapted and improved their production techniques. They received recognition in the form of a controlled designation of origin on 27 July 1973.

The 1970s saw a revival of the vineyards and a rapid increase in production, from 53 000 hectolitres in 1976 to 78 000 hectolitres in 1983.

Changing the name of the controlled designation of origin from 'Coteaux du Tricastin' to 'Grignan-les-Adhémar' was long-awaited by the winemakers and was made official, by decree, on 16 November 2010.

In 2010, the vineyards spanned 2 600 hectares and produced an average of 55 000 hectolitres distributed between around 40 independent and 12 cooperative wineries. The wines of the controlled designation of origin 'Grignan-les-Adhémar' are available in three colours, although most of the wine produced is red, accounting for around 75 % of the total volume in 2008.

Recent plantations are gradually moving towards developing dry white wine production, which accounted for 7 % of the total volume of wine produced in 2008.

8.2. *Causal interactions*

Between the Dauphiné and Provence regions, on the left bank of the Rhône, there is a wine-growing area benefiting from the Mediterranean influences of the Drôme Provençale region. This wine-growing area is planted with southern varieties, often at the furthest reaches of where they can ripen. They have a particularly unique expression associated with the areas selected by winemakers, who favour medium altitudes and the sunniest aspects for establishing their vineyards.

There is evidence of the ancient origin of this wine-growing area and, above all, the existence of wine-making expertise predating the Roman conquest of Gaul, thanks to the discovery of one of the oldest 'wine-making villas' of the ancient world.

This expertise has been passed on throughout history all across the Tricastin region, and generations of winemakers have been able to maintain their vineyards despite serious threats. These included phylloxera, which sparked the creation of wine-making unions who learned to instil common rules allowing for the development of quality wines.

The progress of this collaboration was reflected in the subsequent recognition of the local wines with the designation of origin '*vin délimité de qualité supérieure*' [wine with designation of origin of high quality], followed by the controlled designation of origin 'Coteaux du Tricastin'. This was at a time when the demand could have much more easily justified an increase in production rather than prioritising the quality of the local wine.

The wines all come from grapes harvested from carefully selected parcels and blends of multiple varieties, planted on parcels with poor soils that are often warm and with good drainage. These factors give the wines their unique characteristics. The red wines are supple and fruity, yet full-bodied. The dry white wines, which are typically southern, boast a vast range of aromas. The rosé wines are like the reds: supple and fruity.

The quality and reputation of these wines has been established for a long period, even though their identity has changed over time, as they were named either after a particular municipality or after the region.

In 2010, as the winemakers had hoped for several years, the name of the controlled designation of origin was changed to 'Grignan-les-Adhémar', drawing the focus back to the geographic heart of the region and the wines in the municipality of Grignan, whose history is linked to the 'Adhémar de Grignan' family. François de Castellane Adhémar (count of Grignan and governor of Provence in the 17th century, who married the daughter of Madame de Sévigné in 1669) helped solidify the link between the name of his family and that of the municipality of Grignan.

In 1781, Faujas de Saint-Fonds writes in his *Histoire naturelle de la province de Dauphiné* [natural history of the Dauphiné region] about reputable wines known as 'Donzère wines', which were produced in the municipality of that name: 'the most renowned districts are Les Roussettes, Le Suel, La Figerasse and Javalin, covering various hillsides, around half a league long, with soils abundant in stones and pebbles'. And further on: 'The Grès plain... also produces good wines, as do the districts of Opplilias, Borillon and Lerminas, where the wine must be cut with that of Grès'. Even further on, the reader learns that these wines are already renowned and enjoyed outside of the geographical area, and sometimes far beyond: 'Donzère wines are exported to Paris, Lyon, Grenoble and the Velay and Viverais regions. They can withstand voyage by sea; they have been sent to Constantinople with great success'. In the same work, the author considers that the grape varieties planted at the time (Clairette, Picardin, Rosani) 'create a delicious white wine'.

In 1896, a notice on the Château-Bizard vineyard, located in Allan, ranked the wines from the municipalities of Allan, Roussas and La Garde-Adhémar as equal to the other wines said to be from 'the' Côte du Rhône. The wines from Allan are also mentioned in the topography of French vineyards by Jullien (1822). The author ranks them immediately after 'Ermitage' and 'Côte-Rôtie'. On page 811 of G. Foex's '*Traité de viticulture*' [treatise on winemaking] (1895), the author mentions the Allan vineyard and compares its wine to that of 'Châteauneuf-du-Pape'.

The municipality of Grignan, the geographical heart of the controlled designation of origin and very frequently cited in the vineyard's history, has revived its wine-making fame thanks to qualitative efforts from winemakers. This is reflected in the many events taking place there and in the establishment of the 'House of Wines' in 'Grignan-les-Adhémar'.

9. **Essential further conditions (packaging, labelling, other requirements)**

Area in immediate proximity

Legal framework:

National legislation

Type of further condition:

Derogation concerning production in the demarcated geographical area

Description of the condition:

The area in immediate proximity, defined by derogation for the making and development of the wines, comprises the territory of the following municipalities, based on the 2023 Official Geographic Code:

— Department of Ardèche: Alba-la-Romaine, Aubignas, Bidon, Bourg-Saint-Andéol, Gras, Larnas, Ruoms, Saint-Just-d'Ardèche, Saint-Marcel-d'Ardèche, Saint-Martin-d'Ardèche, Saint-Montan, Saint-Remèze, Saint-Thomé, Le Teil, Valvignières and Viviers;

— Department of Drôme: Aleyrac, Arpavon, Aubres, La Bégude-de-Mazenc, Bouchet, Châteauneuf-de-Bordette, Condorcet, Curnier, Dieulefit, Espeluche, Eyroles, Eyzahut, Mirabel-aux-Baronnies, Montaulieu, Montboucher-sur-Jabron, Montbrison-sur-Lez, Montélimar, Montjoux, Montjoyer, Nyons, Le Pègue, Piégon, Pierrelatte, Les Pilles, Le Poët-Laval, Pont-de-Barret, Portes-en-Valdaine, Puygiron, Rochebaudin, Rochefort-en-Valdaine, Rochegude, Rousset-les-Vignes, Saint-Ferréol-Trente-Pas, Saint-Gervais-sur-Roubion, Sainte-Jalle, Saint-Maurice-sur-Eygues, Saint-Pantaléon-les-Vignes, Salettes, Souspierre, Suze-la-Rousse, Taulignan, Teyssières, La Touche, Tulette, Valouse, Venterol, Vesc and Vinsobres.

— Department of Gard: Pont-Saint-Esprit and Saint-Paulet-de-Caisson;

— Department of Vaucluse: Bollène, Buisson, Cairanne, Entrechaux, Faucon, Gigondas, Grillon, Lagarde-Paréol, Lamotte-du-Rhône, Lapalud, Mondragon, Mornas, Puyméras, Rasteau, Richerenches, Roaix, Sablet, Saint-Marcellin-lès-Vaison, Saint-Romain-en-Viennois, Saint-Roman-de-Malegarde, Sainte-Cécile-les-Vignes, Séguret, Travaillan, Vacqueyras, Vaison-la-Romaine, Valréas, Villedieu, Violès and Visan.

Labelling

Legal framework:

National legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

The labels of wines with the controlled designation of origin may specify the larger geographical unit 'Vignobles de la Vallée du Rhône' in accordance with the conditions specified in the agreement signed between the various protection and management bodies concerned.

Link to the product specification

https://info.agriculture.gouv.fr/gedei/site/bo-agri/document_administratif-f57bb70c-e0a8-44c0-bc75-3aeca81c658d